



KARST BEER CHEESE SOUP



QimiQ BENEFITS

- Acid and alcohol stable
- Full taste with less fat content
- Smooth and creamy consistency in seconds
- Problem-free reheating possible



15



easy

INGREDIENTS FOR 10 PORTIONS

1150 g	QimiQ Cream Base
90 g	Butter, unsalted
250 g	White onions, finely diced
80 g	Celery, diced
70 g	All purpose flour
750 g	Beef stock
270 g	Brown Ale beer
190 g	White wine
10 g	White balsamic vinegar
4.8 g	Thyme, fresh
3 g	Rosemary, fresh
5 g	Worcestershire sauce
6.8 g	Salt
1600 g	Karst Cave Aged Cheese, grated

METHOD

1. Sauté the onions and celery in the butter until translucent.
2. Dust with the flour and slowly add the beef stock to avoid lumping.
3. Add the beer, wine and Balsamic vinegar and simmer.
4. Add the herbs and spices and simmer.
5. Add the QimiQ Sauce Base and grated cheese.
6. Burr mix the soup and serve.